



FW213

Microwave oven

Installation and Operating Instruction

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using this manual

Thank you for purchasing a SAMSUNG speed cook oven.

Your Owner's Manual contains important safety instructions and essential information on using and caring for your new speed cook oven. Before using your oven, please read all the information in this manual and keep it for future reference. A handy quick look-up guide explaining basic cooking operations is provided inside the front cover for your convenience.








safety information

- Before operating the appliance, please read this manual thoroughly and retain it at a safe place near the appliance for your future reference.
- Use this appliance only for its intended purpose as described in this instruction manual. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service center or find help and information online at www.samsung.com.

IMPORTANT SAFETY SYMBOLS AND PRECAUTIONS

The following symbols are used in the text of this Owner's Manual:

 WARNING	Hazards or unsafe practices that may result in severe personal injury or death .
 CAUTION	Hazards or unsafe practices that may result in minor personal injury or property damage .
 CAUTION	To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precaution
	Do NOT attempt.
	Do NOT disassemble.

	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note
	Important



SEVERE WARNING SIGNS FOR INSTALLATION

- ★ The installation of this appliance must be performed by a qualified microwave service technician trained by the manufacturer. Please see the section "Installing your Microwave Oven".



Plug the power cord into the proper wall socket or higher and use the socket for this appliance only. Plug the power plug into the wall socket firmly. In addition, do not use an extension cord.

- Failure to do so and sharing a wall socket with other appliances using a power strip or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or fire.

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to do so may result in electric shock, fire, an explosion, problems with the product, or injury.

The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

-  Do not install this appliance near a heater, inflammable material.
Do not install this appliance in a humid, oily or dusty location, in a location exposed to direct sunlight and water (rain drops).
Do not install this appliance in a location where gas may leak.
 - This may result in electric shock or fire.The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
-  This appliance must be properly grounded.
Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.
 - This may result in electric shock, fire, an explosion, or problems with the product.
 - Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.





CAUTION SIGNS FOR INSTALLATION

- ★ This appliance should be positioned in such a way that it is accessible to the power plug.

- Failure to do so may result in electric shock or fire due to electric leakage.

Install your appliance on a level and hard floor that can support its weight.

- Failure to do so may result in abnormal vibrations, noise, or problems with the product.

Install the appliance while maintaining the proper distance from the wall.

- Failure to do so may result in fire due to overheating.

The minimum height of free space necessary above the top surface of the oven.



SEVERE WARNING SIGNS FOR ELECTRIC

- ★ Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

- Unplug the power plug and clean it with a dry cloth.
- Failure to do so may result in electric shock or fire.

Plug the power plug into the wall socket in the right direction so that the cord runs towards the floor.

- If you plug the power plug into the socket in the opposite direction, the electric wires within the cable may be damaged and this may result in electric shock or fire.

- ☐ Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord or loose wall socket.

- This may result in electric shock or fire.

Do not pull or excessively bend the power cord.
Do not twist or tie the power cord.

Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

- This may result in electric shock or fire.

Do not pull the power cord, when unplugging the power plug.

- Unplug the power plug by holding the plug.
- Failure to do so may result in electric shock or fire.

- ☐ When the appliance or the cord is damaged, contact your nearest service centre.



CAUTION SIGNS FOR ELECTRIC

- ☐ Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.
- Failure to do so may result in electric shock or fire.



SEVERE WARNING SIGNS FOR USING

- ★ In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. Do not touch the appliance or power cord.

- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door, heater or any of the other parts do not come into contact with the body while cooking or just after cooking.

- Failure to do so may result in burns.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

When moving heating elements, make sure to use the equipment designed to move heating element while wearing safety gloves provided with the product, and see if temperature drops sufficiently (at least 10 minutes after grill or combination cooking operation) after operation.

ALWAYS use oven gloves when removing a dish from the oven to avoid unintentional burn.

Stand at arms length from the oven when opening the door.

Reason : The hot air or steam released may cause scalding.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.
- Contact a doctor

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Children should be supervised to ensure that they do not play with the appliance.


Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

WARNING : The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.






-  **WARNING :** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING : Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING : Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

-  Do not touch the power plug with wet hands.
- This may result in electric shock.
- Do not turn the appliance off by unplugging the power plug while an operation is in progress.
- Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a bag over its head, it may result in suffocation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Failing to do so may result in electric shock, burns or injury.

Never use this appliance for purposes other than cooking.

- Failure to do so may result in fire.

Open sealed containers (baby bottles, milk bottles, etc.) and make a hole in food items such as shells or nuts (eggs, chestnuts, etc) with a knife, before cooking them.

- Failure to do so may result in burns or injury due to the item bursting.

Do not touch the inside of the appliance immediately after cooking, because the inside of the appliance is hot after being heated for a long time or heating a small amount of food.

- Failure to do so may result in burns.


Do not use aluminium foil, metal objects (such as containers, forks, etc.) or containers with golden or silver trims.

- This may result in sparks or fire.

Never heat plastic or paper containers and do not use them with the oven function.

- Failure to do so may result in fire.

Take care that food does not come into contact with

-  the heater when cooking food with the oven.
- This may result in fire.

Do not over-heat food.

- This may result in fire.

Do not heat food wrapped in paper such as magazines or newspaper.

- This may result in fire.

Do not use or place inflammable sprays or objects near the oven.

- This may result in fire or an explosion.

Do not open the door when the food in the cooking compartment is burning.

- If you open the door, an inflow of oxygen occurs and this may result in fire.

Do not insert fingers, foreign substances or metal objects such as pins or needles into the inlet, outlet and holes. If a foreign substance is inserted into any of these holes, unplug the power plug from the wall socket and contact your product provider or nearest service center.

- Failing to do so may result in electric shock or injury.

NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.

DO NOT touch heating elements or interior oven walls until the oven be cooled down.


Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

Do not operate this appliance if it has a damaged power cable or plug.

DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times. The water will absorb the microwaves energy if the oven accidentally started.

WARNING : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.


WARNING : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

-  If the appliance is flooded cut the power immediately and please contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If the appliance generates a strange noise, a burning smell or smoke, unplug the power plug immediately and contact your nearest service centre.


- Failure to do so may result in electric shock or fire.

-  Do not attempt to repair, disassemble, or modify the appliance yourself.


4_ safety information





-  - Since a high voltage current enters the product chassis, it may result in electric shock or fire.
- You may be exposed to electromagnetic waves.
- When repairing the appliance is required, contact your nearest service centre.

WARNING : It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.


-  If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;



CAUTION SIGNS FOR USING

-  Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags.

Reason : Electric arcing or sparking may occur and may damage the oven.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;

Small amounts of food require shorter cooking or heating time.


If normal times are allowed they may overheat and burn.

You may notice a Clicking sound during operation (especially when the oven is defrosting).

Reason : This sound is normal when the electrical power output is changing.

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

Children should be supervised to ensure that they do not play with the appliance.

-  Take care as beverages or food may be very hot after heating.

- Especially when feeding a child, check that it has cooled sufficiently.

Take care when heating liquids such as water or other beverages.

- Make sure to stir during or after cooking.
- Avoid using a slippery container with a narrow neck.
- Remove the container at least 30 seconds after heating.
- Failing to do so may result in an abrupt overflow of the contents and cause burns.

Do not hold food or any part there of during or

-  immediately after cooking.

- Use cooking gloves because it may be very hot and you could burn yourself.
- If you pull the ceramic dish or well-being multi-purpose pan forwards, food may spill and this may result in burns.

When the surface is cracked, turn the power switch of the appliance off.

- Failure to do so may result in electric shock.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not stand on top of the appliance or place objects (such as laundry, oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may be caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not apply excessive pressure or impact to the door or to the inside of the appliance.

- This may result in deformation to the product or injury due to electric wave leakage.
- Hanging onto the door may result in the product falling and causing injury.
- If the door is damaged, do not use the appliance and contact your nearest service centre.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Use the appliance only after closing the door.

- If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in problems with the appliance.

Take care when removing the wrapping from food that has just been taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when removing the wrapping and you may burn yourself.


Do not unplug the appliance by pulling at the power cord, always grip plug firmly and pull straight out from the outlet.

- Damage to the cord may cause short-circuit, fire and/or electric shock.

Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.





-  - Take care that children do not come close to the appliance.
- Failure to do so may result in burns from the heat.

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.


Do not abruptly cool the door, the inside of the appliance, or the dish by pouring water over it during or just after cooking.

- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.



SEVERE WARNING SIGNS FOR CLEANING

-  Do not clean the appliance by spraying water directly onto it.
- Do not use benzene, thinner or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

- Failure to do so may result in electric shock or fire.


Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use your microwave oven to dry papers or clothes.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.



CAUTION SIGNS FOR CLEANING

-  The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

-  Take care not to hurt yourself when cleaning the appliance (external/internal).

- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- (a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- (b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- (c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) Door (bent)
 - (2) Door hinges (broken or loose)
 - (3) door seals and sealing surfaces
- (d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.





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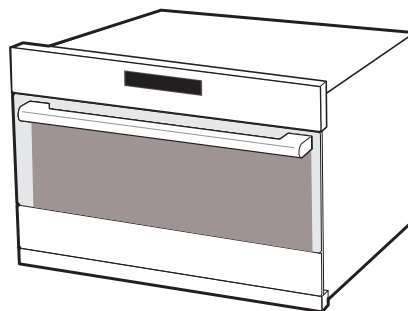
TECHNICAL DATA

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installing your microwave oven



General

Technical Information

Electrical Supply:	230 V - AC, 50 Hz
Power consumption:	1500 W
Dimensions (w x h x d):	596 x 460 x 460 mm

This appliance complies with EU regulations

Disposal of Packaging and Appliance

Packaging is recyclable.

Packaging may consist of the following materials:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (PS rigid foam).

Please dispose of these materials in a responsible manner in accordance with government regulations.

The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

Safety

This appliance should only be connected by a qualified technician.

The combi steam oven is NOT designed for use in a commercial cooking setting. It should be used exclusively for cooking food in a home setting.

The appliance is hot during and after use. Exercise caution when young children are present.

Electrical connection

The house mains to which the appliance is connected should comply with national and local regulations.

If you wish to make a fixed connection, ensure that a multipolar switch with a minimum contact spacing of 3 mm is fitted in the supply line.

8_ installing your microwave oven



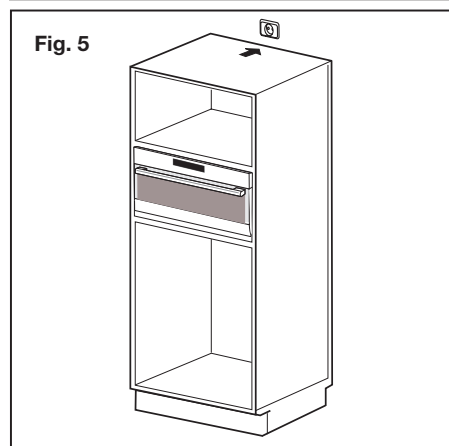
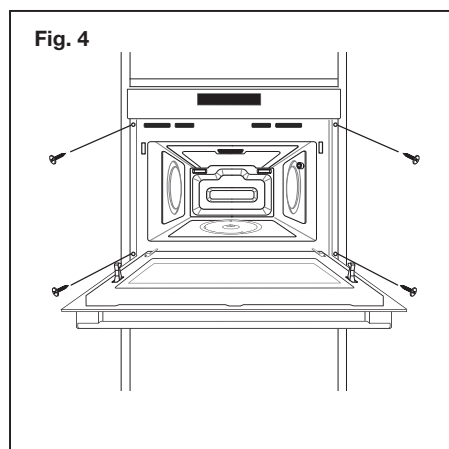
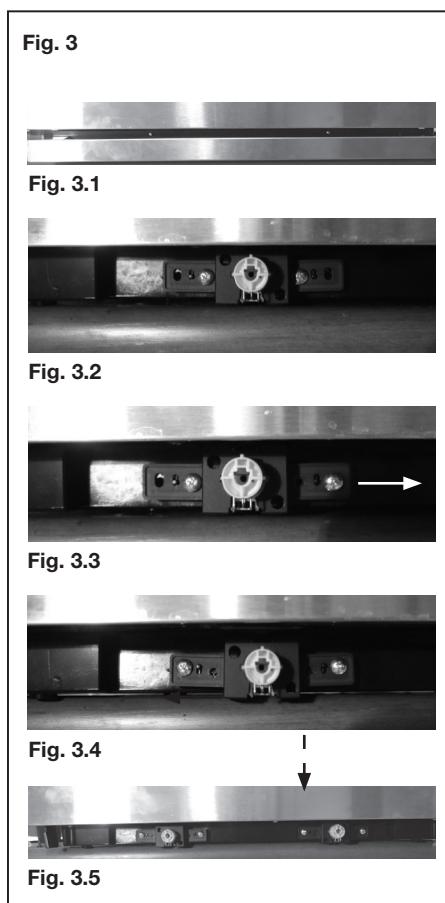
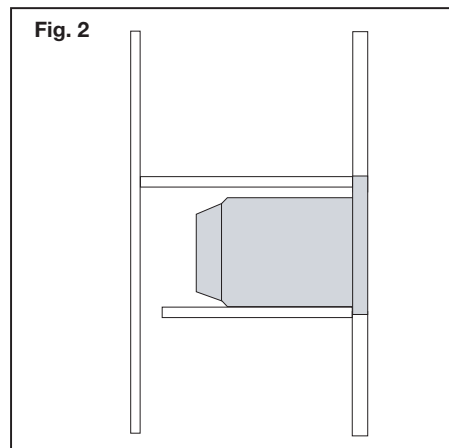
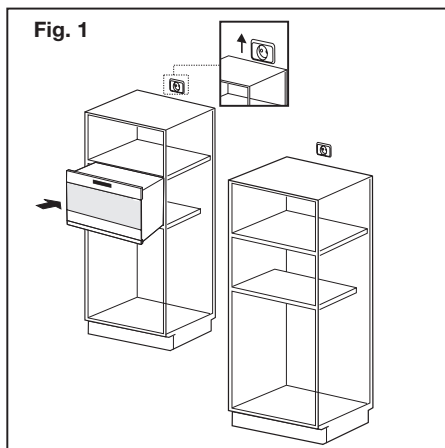




Fig. 1 Slide the combi steam oven partly into the cabinet. Lead the connection cable to the power source.

Fig. 2 Slide the combi steam oven completely into the cabinet.

Fig. 3 Height adjustment of the combi steam oven in combination with other appliances!

The top-side of the combi steam oven must be equal to the other appliances.

Fig. 3.1 If the bottomstrip does not align with the other appliances, you can adjust it. By removing the strip, the adjustable blocks with each 2 screws appear.

Fig. 3.2 In the highest position of the adjustable blocks, all 4 screws are located in the inner holes.

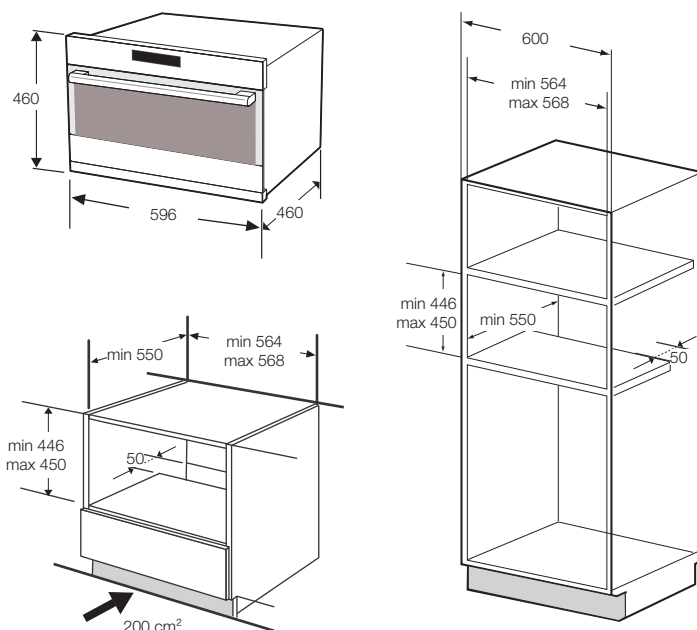
Fig. 3.3 Relocate the first screw to the outer (slot) hole.

Fig. 3.4 After that, relocate the second screw to the outer (slot) hole and push the adjustable block downwards.

Fig. 3.5 After the left and right adjustable blocks are on the correct height, you can push on the bottomstrip again.

Fig. 4 Fasten the combi steam oven by using the four screws (4 x 16 mm) provided.

Fig. 5 Make the electrical connection. Check that the appliance works correctly.



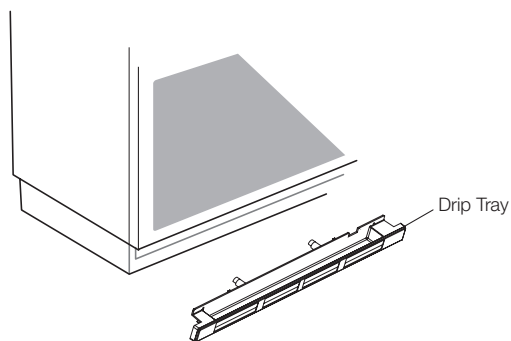
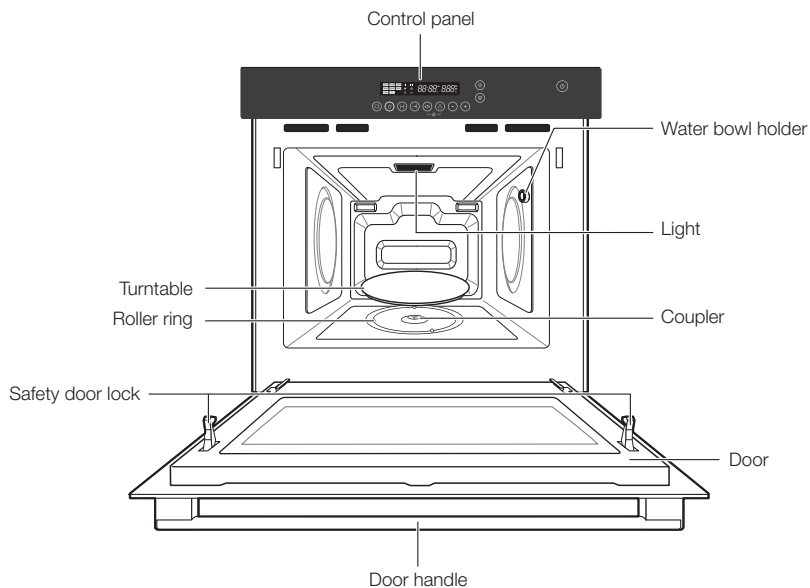
10_ installing your microwave oven





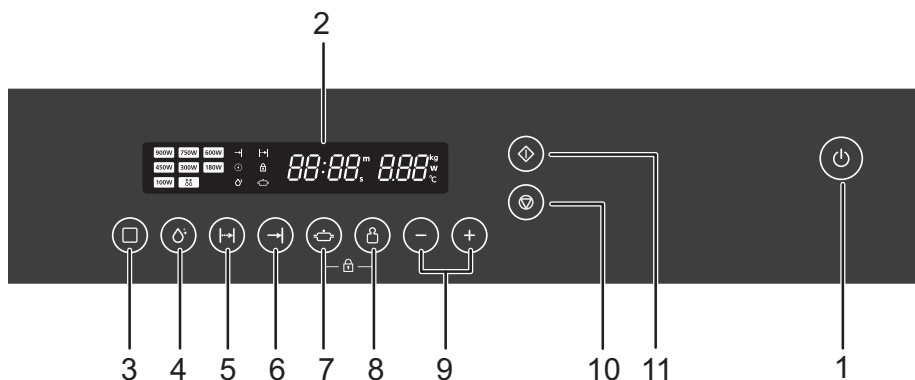
oven features

MICROWAVE OVEN FEATURES





CONTROL PANEL



- | | |
|-----------------------------------|--------------------------|
| 1. POWER SAVE BUTTON | 7. AUTO COOK MENU BUTTON |
| 2. DISPLAY | 8. WEIGHT BUTTON |
| 3. COOKING FUNCTION SELECT BUTTON | 9. CONTROL BUTTON |
| 4. STEAM CLEAN BUTTON | 10. STOP / CANCEL BUTTON |
| 5. COOKING TIME BUTTON | 11. START BUTTON |
| 6. START TIME BUTTON | |



Power save button

- If you press the power save button, the lights for the button are turned off. As a result, all buttons other than the power save button are deactivated.
- Press the power save button again will turn the lights of the other buttons on. Consequently, all buttons are reactivated.
- If you don't press any button during 5 minutes, it will be changed to power save mode.

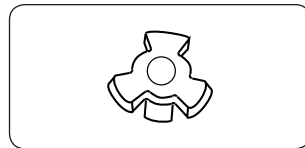




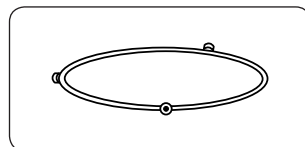
ACCESSORIES

The following accessories are provided with your microwave oven:

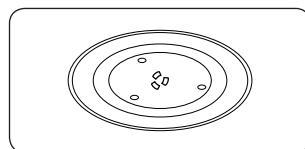
1. Coupler, to be placed correctly over the motor shaft in the base of the oven.
(The coupler rotates the turntable.)



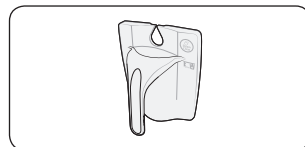
2. Roller ring, to be placed in the center of the oven.
(The roller ring supports the turntable.)



3. Turntable, to be placed on the roller ring with the center fitting on to the coupler.
(The turntable serves as the main cooking surface; it can be easily removed for cleaning.)



4. Clean water bowl, to be placed in the right side of the oven.
(The water bowl can be used to clean see "Steam Clean" on page 39-40.)



Do not operate the microwave oven without the roller ring and turntable.



before you begin

SETTING THE CLOCK

When connecting the power for the first time, please use the product after setting the time. When power is supplied, “:0”, “88:88” or “12:00” is automatically displayed on the display. Please set the current time.

Setting the clock (example 15:15)

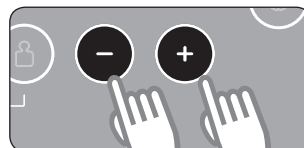
1. Press the **STOP/CANCEL** button to the “OFF” position.



2. Press the **COOKING TIME** button. The “12” starts blinking.



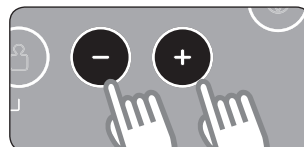
3. Press the **CONTROL** button.



4. Press **COOKING TIME** button again. The “00” starts blinking.



5. Press the **CONTROL** button to set the hour.



6. Press **COOKING TIME** button again. The clock sets by itself within 5 seconds.





oven use

QUICK GUIDE

If you want to cook/reheat food quickly, you can put the food into the microwave oven and immediately start the process by pressing only one button. You do not have to choose a power level and you don't have to set the cooking time.

1. Press the **START** button once. The microwave oven starts for 30 seconds on the highest power level (900 W).



2. If you press the **START** button twice, the microwave oven starts for 60 seconds. If you press the **START** button three times, the microwave oven starts for 90 seconds, etc.

DEFAULT SETTINGS

During blinking of the default cook time (after you have chosen a power level with the **COOKING FUNCTION SELECT**), you can change the time by press the **CONTROL** button.

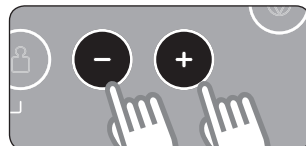
1. Press the **COOKING FUNCTION SELECT** button to select the desired microwave power level.



2. The default timer starts to blink.



3. While the default time is blinking: Press the **CONTROL** button to set the desired time.



If the blinking has stopped, you can change the settings by following the steps as described later in this manual.



More / Less function : During cooking, you can adjust the pre-set cooking time by pressing the **COOKING TIME** button (the time starts blinking) and Press the **CONTROL** button for a better cooking performance.





SETTING THE COOK TIME

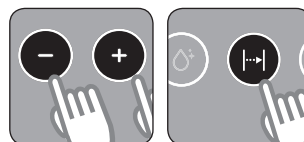
1. Press the **COOKING FUNCTION SELECT** button to select the desired microwave power level. See page 26 for a guide to the power levels.



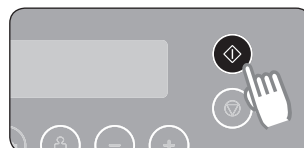
2. Press the **COOKING TIME** button.



3. Press the **CONTROL** button to set desired **COOKING TIME**.
 - Press the **COOKING TIME** button to end the setting of the cook time.
 - After 5 sec. the setting of the cook time ends automatically if you haven't pressed the **COOKING TIME** button.



4. Press the **START** button. The microwave oven will start promptly.



5. When the set time has elapsed, an audible signal sounds four times and in the display you will see "END" blinking four times. Then the microwave oven switches itself off.



- Microwave heating of liquids (such as water) can result in delayed eruptive boiling. This means that liquid starts boiling without you seeing any movement. Once removed from the oven, the liquid can start to boil rapidly and spatter out of the cup with the risk of injury. The effect of eruptive boiling can be eliminated by placing a plastic / glass spoon in the fluid before cooking it in the microwave oven.
- Take care with baby food and jars:
- Utensils can be hot after use in the microwave oven!



- The contents of feeding bottles and baby food jars must be stirred or shaken after heating.
- Carefully check the temperature of the contents before consumption, in order to avoid burns.





COOKING TIME RESERVATION FUNCTION

Example : the current time is 12:00, the cooking time is 5 minutes and you wish to start cooking at 16:00.

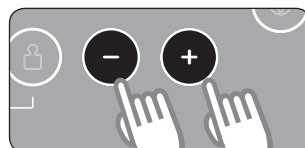
1. Press the **COOKING FUNCTION SELECT** button to select the desired microwave power level.



2. Press the **COOKING TIME** button to set the desired cooking time. The time is blinking.



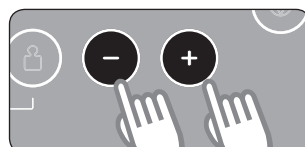
3. Press the **CONTROL** button and set the desired cooking time (5:00).



4. Press the **START TIME** button. The current time is displayed.



5. Press the **CONTROL** button to set the desired start time (16:00). The start time is displayed.



6. Press the **COOKING TIME** button. The microwave will start automatically after four hours.





USING THE AUTO MENU MODE

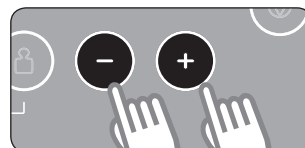
Auto Menu Mode allows you to choose from ten pre-programmed settings to conveniently cook, roast or bake your favorite foods. Cooking time and power level are automatically set. Simply select one of the ten settings and set the weight to start cooking.

Setting auto menu mode

1. Press the **AUTO COOK** button.



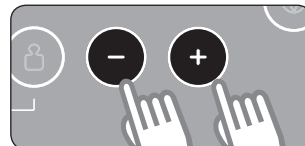
2. Press **CONTROL** button to select desired Auto Menu setting. Refer to table on pages 19-20 for a description of the 10 Auto Menu settings.



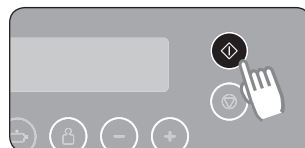
3. Press the **WEIGHT** button if you want to change the weight.



4. Press the **CONTROL** button to select desired weight.



5. Press **START** button.



Important

- Some of the Auto menus are continuous. Others require the food to be turned over. The oven will beep to prompt you.
- Temperatures and times cannot be changed during cooking.





Guide to Auto Menu Settings

The following table presents 10 Auto Programmes for Reheat & Cook. Programmes r-1 to r-6 are for Reheating. Programmes c-1 to c-4 are for cooking. It contains its quantities, standing times after cooking and appropriate recommendations.

These programmes are running with microwave energy. Cooking times and power levels are pre-programmed for your convenience. Use oven gloves while taking out!

Code	Food	Serving size (kg)	Standing time (min.)	Recommendations
Auto reheat				
r-1	Drinks Coffee, milk, tea, water (roomtemperature)	0.25 (1 mug) 0.5 (2 mugs)	1-2	Pour the liquid into ceramic mugs and reheat uncovered. Place one mug in the centre, place 2 mugs opposite to each other in the area of roller ring on turntable. Leave them to stand in the microwave oven. Stir drinks before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).
r-2	Plated meal (chilled)	0.3-0.35 0.4-0.45	3	Put meal on a ceramic plate and cover with microwave cling film. Put plate in the centre of turntable. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
r-3	Soup / Sauce (chilled)	0.2-0.25 0.4-0.45	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
r-4	Stew (chilled)	0.2-0.25 0.4-0.45	2-3	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of turntable. Stir carefully before and after standing time.
r-5	Frozen ready meal (-18 °C)	0.3-0.35 0.4-0.45	3-4	Pierce film of frozen ready meal. Put meal in the centre of turntable. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).





Code	Food	Serving size (kg)	Standing time (min.)	Recommendations
r-6	Popcorn	0.1-0.15	-	Use special popcorn product for preparing in microwave oven. Follow the instructions of food manufacturer and put the bag in the centre of turntable. During this programme corn will pop and the bag will increase in volume. Be careful when taking out and opening the hot bag.
Auto cook				
c-1	Fresh vegetables	0.3-0.35 0.5-0.55	1-2	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of turntable. Cook covered. Stir after cooking.
c-2	Peeled potatoes	0.5-0.55 0.7-0.75	2-3	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered.
c-3	White rice	0.25 0.35	5-10	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.25 kg rice, add ½ liter cold water. Use glass pyrex bowl with lid. Put bowl in the centre of turntable. Cook covered.
c-4	Frozen vegetables (-18 °C)	0.3-0.35 0.4-0.45	2-3	Put frozen vegetables, such as broccoli, carrot slices, cauliflower florets and peas into a glass bowl with lid. Add 1-2 tbsp water. Put bowl in the centre of turntable. Cook covered. Stir after cooking.



Important : Most of Auto Menu Mode settings use microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.





USING THE POWER DEFROST MENU MODE

Setting the power defrost mode

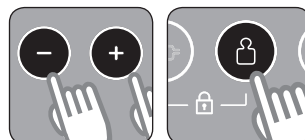
Choose from five pre - programmed microwave settings for defrosting. Defrosting time and power level are automatically set. Simply select the setting and weight to start defrosting.

Open the door. Place the frozen food in the centre of the Glass tray. Close the door.

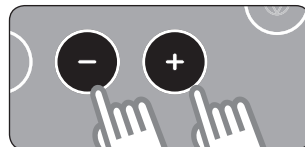
1. Press the **COOKING FUNCTION SELECT** button to **POWER DEFROST**  position.



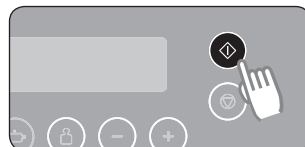
2. Press the **CONTROL** button to choose desired defrost item. Press **WEIGHT** button to set desired defrost item. (Refer to table on page 22 for a description of the 5 auto menu settings.)



3. Select the food weight by press the **CONTROL** button.



4. Press **START** button to start cooking.



When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep once every minute for 3 minutes.



Result

- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.



Important

- Use only containers that are microwave - safe.
- You can also defrost food manually. To do so, select the microwave Cooking/Reheating function with a power level of 180 W. Refer to the section entitled “Cooking/Reheating” on page 29-30 for further details.





Guide to the auto power defrost menu settings

The following table presents 5 power defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.

Place frozen meat, poultry, fish and fruit on a flat glass dish or ceramic plate on turntable.

Code	Food	Serving size (kg)	Standing time (min.)	Recommendations
Defrost				
d-1	Meat	0.2-2.0	20-120	Always shield the edges with aluminium foil. Turn the meat over, as soon as the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
d-2	Poultry	0.2-2.0	20-120	Always shield the edges with aluminium foil. Turn the meat over, as soon as the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
d-3	Fish	0.2-2.0	20-110	Always shield the leg and wing tips with aluminium foil. Turn the poultry over, as soon as the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
d-4	Bread / Cake	0.1-1.0	10-60	Put bread horizontally, lengthways to the door, on a piece of kitchen paper on the turntable. Turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls side by side. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
d-5	Fruit	0.1-0.8	5-30	Spread fruits evenly into ceramic tray. This programme is suitable for all kind of fruits.



Important : The auto menu Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.





HOW A MICROWAVE OVEN WORKS

A microwave oven is a cooking appliance that uses microwaves to heat food. Microwaves are electromagnetic waves, just like radio and television waves. A radio converts these waves into sound, whereas a microwave oven converts them into heat. The heat arises because the microwaves cause water and fat molecules, that are always present in food, to move quickly. The molecules slide past each other quickly and friction occurs. This friction causes heat (try rubbing your hands together quickly). You can use your microwave to cook and to defrost.

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven.

Cover during cooking

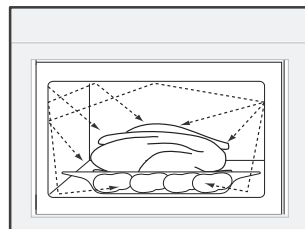
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the microwave oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure even cooking of the food right to the centre.

Cooking principle

1. The microwaves generated by the magnetron are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
 - Quantity and density
 - Water content
 - Initial temperature (refrigerated or not)



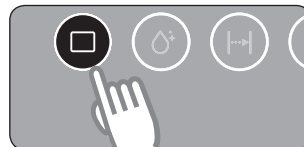


USING MICROWAVE MODE

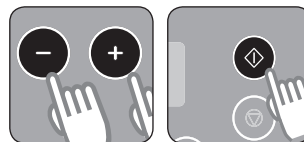
Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.


Setting microwave mode

1. Press **COOKING FUNCTION SELECT** button to desired microwave power level. Time and power level will appear on display.



2. Press **CONTROL** button to set desired cooking time. Press **START** button to start cooking.



-  If you wish to heat a dish for a short period of time at maximum power (900 W), you can also simply press the **START** button once for each 30 seconds of cooking time. The oven starts immediately.

Guide to microwave power levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	900	For heating up liquids.
HIGH LOW	83	750	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	For cooking meat and heating up delicate foods.
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.





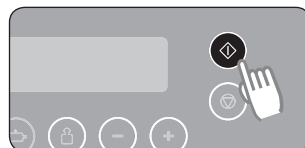
Adjusting the cooking time

Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

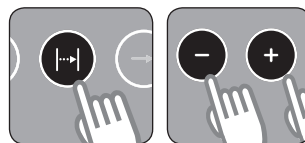
- Check how cooking is progressing at any time simply by opening the door
- Increase or decrease the remaining cooking time

1. To increase the cooking time of your food, press the **START** button once for each 30 seconds that you wish to add.

(**Example** : To add three minutes, press the **START** button six times.)



2. During the cooking, to increase or decrease the cooking time of your food, Press the **COOKING TIME** button and **CONTROL** button.





Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and always use the ceramic tray on shelf Level 1 when using microwave mode.

Cookware	Microwave-safe	Comments
Aluminium foil	✓ x	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast – Food packaging <ul style="list-style-type: none">• Polystyrene cups containers• Paper bags or newspaper• Recycled paper or metal trims	<div>✓</div> <div>x</div> <div>x</div>	<div>Can be used to warm food. Overheating may cause the polystyrene to melt.</div> <div>May catch fire.</div> <div>May cause arcing.</div>
Glassware <ul style="list-style-type: none">• Oven-to-table ware• Fine glassware• Glass jars	<div>✓</div> <div>✓</div> <div>✓</div>	<div>Can be used, unless decorated with a metal trim.</div> <div>Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.</div> <div>Must remove the lid. Suitable for warming only.</div>
Metal <ul style="list-style-type: none">• Dishes• Freezer bag twist ties	<div>x</div> <div>x</div>	<div>May cause arcing or fire.</div>
Paper <ul style="list-style-type: none">• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.





Cookware	Microwave-safe	Comments
<ul style="list-style-type: none">Recycled paper	✗	May cause arcing.
Plastic <ul style="list-style-type: none">ContainersCling filmFreezer bags	<ul style="list-style-type: none">✓✓✓ ✗	<p>Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.</p> <p>Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.</p> <p>Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.</p>
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.



“Arcing” is the microwave term for sparks in the oven.

✓ : Recommended

✓ ✗: Use caution

✗ : Unsafe



Microwave cooking guide

Microwaves

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.

The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

Cooking

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers. Always insert the glass turntable, when using microwave mode. Put dishes and food on the turntable.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with quick & easy tips at the end of guide).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.





Cooking guide for frozen vegetables

Use a suitable glass pyrex bowl with lid and put on turntable.

Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.

Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
Spinach	150	600	5-7	2-3	Add 15 ml (1 tbsp) cold water.
Broccoli	300	600	8-10	2-3	Add 30 ml (2 tbsp) cold water.
Peas	300	600	7-9	2-3	Add 15 ml (1 tbsp) cold water.
Green beans	300	600	7½-9½	2-3	Add 30 ml (2 tbsp) cold water.
Mixed vegetables (carrots/peas/corn)	300	600	7-9	2-3	Add 15 ml (1 tbsp) cold water.
Mixed vegetables (chinese style)	300	600	7½-9½	2-3	Add 15 ml (1 tbsp) cold water.

Cooking guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.

Cover during a standing time of 3 minutes.



Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.



All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 500	3-4 6½-7½	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	250	5-6	3	Add 60-75 ml (5-6 tbsp) water.
Carrots	250	4-5	3	Cut carrots into even sized slices.
Cauliflower	250 500	4-5 7-8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250	3-4	3	Courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender.
Egg plants	250	3-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3-4	3	Cut leeks into thick slices.
Mushrooms	125 250	1-2 2-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4-5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp) water.
Pepper	250	4-5	3	Cut pepper into small slices.
Potatoes	250 500	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	250	5-6	3	Cut turnip cabbage into small cubes.





Cooking guide for rice and pasta

Rice Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Place on turntable. Cook covered. After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished

Pasta Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
White rice (parboiled)	250 375	900	16-17 18-19	5	Add 500 ml cold water. Add 750 ml cold water
Brown rice (parboiled)	250 375	900	21-22 23-24	5	Add 500 ml cold water. Add 750 ml cold water
Mixed rice (nice + wild rice)	250	900	16-18	5	Add 500 ml cold water.
Mixed corn (rice + grain)	250	900	18-19	5	Add 400 ml cold water.
Pasta	250	900	10-12	5	Add 1000 ml hot water.



Reheating

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take. Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 900 W power while others should be reheated using 750 W, 600 W, 450 W or even 300 W. Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scaling, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.

It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

Reheating liquids

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

Reheating baby food

Baby food

Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

Baby milk

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature is about 37 °C.

Remark

Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.





Reheating liquids and food

Use the power levels and times in this table as a guide lines for reheating.

All frozen food should be defrosted using defrosting power level (180 W). Use the ceramic tray, shelf level 1.

Food	Portion	Power (W)	Time (min.)	Standing time (min.)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs)	900	1½-2 3-3½	1-2	Pour into mugs and reheat uncovered: 1 cup in the centre, 2 cups side by side. Keep in microwave oven during standing time and stir well.
Soup (chilled)	250 g 450 g	900	2½-3½ 3½-4½	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	450 g	600	5½-6½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	750	4-5	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	750	4½-5½	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated meal (chilled)	350 g	600	4½-5½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.





Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power (W)	Time	Standing time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600	30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600	20 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300	20-30 sec. 50-60 sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.





Defrosting

- Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.
- Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.
- Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
- Check the food occasionally to make sure that it does not feel warm. If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.
- Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
- Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted.



Hint

- Always defrost large, dense pieces using the defrosting programme. The food will defrost gradually and evenly, you will not run the risk of the outside drying while the centre is still frozen.
- To speed up the defrosting process, it is recommended that after a while the food be divided up into smaller pieces.
- For large pieces of meat and dense food, introduce a couple of breaks into the defrosting process.
- When defrosting irregularly shaped food, halfway through the defrosting time you can cover or wrap the thin parts with aluminium foil.
- When freezing foods, you can already allow for them being defrosted easily in the microwave by not using aluminium foil or trays and by freezing flatter portions.



For defrosting frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing time (min.)	Instructions
Meat				
Minced beef	250 g 500 g	4-6 9-11	15-30	Place the meat on a ceramic or glass plate on turntable. Shield thinner edges with aluminium foil.
Pork steaks	250 g	7-8		Turn over after half of defrosting time!
Poultry				
Chicken pieces	500 g (2 pcs)	12-14	15-60	Put chicken pieces first skin-side down, whole chicken first breast-side-down on a ceramic or glass plate on turntable. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1200 g	28-32		
Fish				
Fish fillets	200 g	6-7	10-25	Put frozen fish in the middle of a ceramic or glass plate on turntable.
Whole fish	400 g	11-13		Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time!
Fruit				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate.
Toast / Sandwich	250 g	4-4½		Turn over after half of defrosting time.
German bread (wheat + rye flour)	500 g	7-9		





Quick & Easy

Melting butter

Put 50 g butter into a small deep glass dish.

Cover with plastic lid.

Heat for 30-40 seconds using 900 W, until butter is melted.

Melting chocolate

Put 100 g chocolate into a small deep glass dish.

Heat for 3-5 minutes, using 450 W until chocolate is melted.

Stir once or twice during melting. Use oven gloves while taking out!

Melting crystallized honey

Put 20 g crystallized honey into a small deep glass dish.

Heat for 20-30 seconds using 300 W, until honey is melted.

Melting gelatine

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.

Put drained gelatine into a small glass pyrex bowl.

Heat for one minute using 300 W.

Stir after melting.

Cooking glaze/icing (for cake and gateaux)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.

Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 900 W, until glaze/icing is transparent.

Stir twice during cooking.

Cooking jam

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid.

Add 300 g preserving sugar and stir well.

Cook covered for 10-12 minutes using 900 W.

Stir several times during cooking.

Empty directly into glass jam jars with twist-off lids.

Stand on lid for 5 minutes.

Cooking pudding

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well.

Use a suitable sized glass pyrex bowl with lid.

Cook covered for 6½ to 7½ minutes using 900 W.

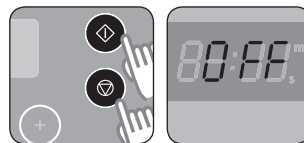
Stir several times well during cooking.



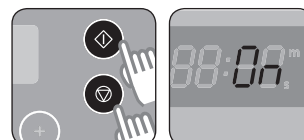
SWITCHING OFF THE BEEPER

The oven beeps at the end of cooking and “End” blinks 4 times on the display.

1. To switch the beeper off, press **START** button and **STOP** button at the same time and hold for one second. The display shows ‘OFF’.



2. To switch beeper back on, press **START** button and **STOP** button again at the same time and hold for one second. The display shows ‘ON’.



CHILD SAFETY LOCK

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

To lock oven

1. Press **AUTO MENU** button and **WEIGHT** button at the same time and hold for 3 seconds.



2. Lock symbol appears on display indicating all functions locked.

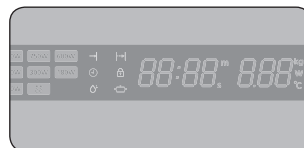


To unlock oven

1. Press **AUTO MENU** button and **WEIGHT** button at the same time and hold for 3 seconds.



2. Lock symbol disappears indicating functions unlocked.





cleaning and care

USING THE STEAM CLEAN FEATURE

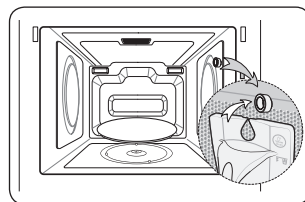
The steam provided by the aqua clean system will soak the cavity surface. After using the aqua clean function, you can easily clean the cavity of the microwave oven.



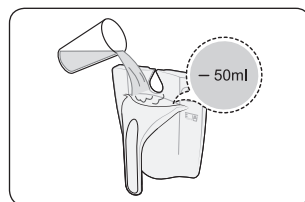
Important :

- Use this feature only when the microwave oven has cooled down completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners to clean the microwave oven.

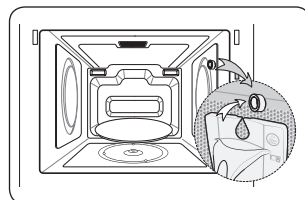
1. Open the door.



2. Fill with water following guide line (water level) outside the water bowl.
(The line is about 50 ml.)



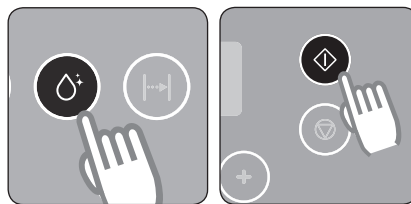
3. Insert water bowl into upper water bowl holder on the right wall of cooking chamber.



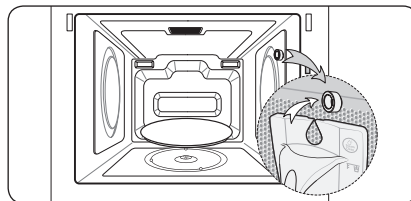
4. Close the door.



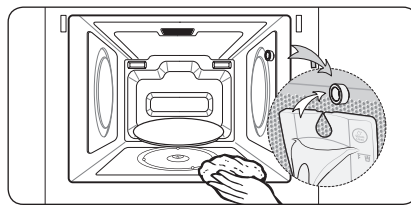
5. Press the **STEAM CLEAN** button and Press the **START** button It can be seen Misty during steam cleaning. but it is not a defect but steam shields the light inside.



6. Open the door.



7. Please clean cavity of oven with dried dishtowel. Remove the turntable and only under rack with kitchen paper.



WARNING

- Water Bowl only can be use during “Steam Clean” mode.
- When cooking non-liquid items, remove water bowl because It will damage and cause fire to the microwave oven.





CLEANING YOUR MICROWAVE OVEN

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

- 1) Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
- 2) Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
- 3) To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the floor of the empty oven and heat for ten minutes at maximum power.
- 4) Wash the inside.

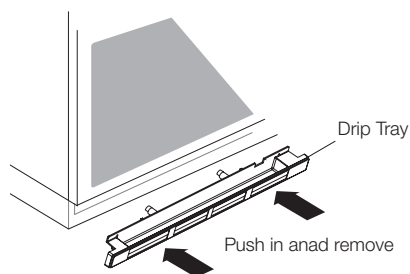


Important

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

REMOVING THE DRIP TRAY

Empty the drip tray at regular intervals. Push the drip tray in until you hear a click, and remove the tray from the locked position.



STORING AND REPAIRING YOUR MICROWAVE OVEN

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact SAMSUNG Customer Service.

When calling, please have the following information ready:

- The model number and serial number (can be found inside the oven door)
- Warranty details
- Clear description of the problem

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.



troubleshooting

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

Food remains uncooked.

- Ensure timer has been set correctly and **START** button pressed.
- Firmly close door.
- Make sure you have not blown a fuse or triggered a circuit breaker.

Food is either overcooked or undercooked.

- Make sure appropriate cook time was used.
- Make sure appropriate power level was used.

Sparkling and cracking (arcing) occur inside the oven.

- Make sure you are using proper cookware without metal trimmings.
- Make sure no forks or other metal utensils have been left inside the oven.
- If using aluminum foil, make sure it is not too close to inside walls.

The oven causes interference with radios or televisions.

- Slight interference on televisions or radios may occur when the oven is operating. To minimize this effect, try to install oven away from televisions, radios and aerials.

Electronic interference causes display to be reset.

- Disconnect the power plug and reconnect it. Reset the time.

Condensation appears inside the oven.

- This is a normal occurrence. Simply wipe away after cooking.

The fan continues to operate after the oven has been turned off.

- This is a normal occurrence. Cooling fan may continue to operate for up to three minutes after oven has been turned off.

Air flow is detected around the door and outer casing.

- This is a normal occurrence.

Light reflection around the door and outer casing.

- This is a normal occurrence.

Steam escapes from around the door or vents.

- This is a normal occurrence.

A clicking sound occurs while the oven is operating, especially in defrosting mode.

- This is a normal occurrence.





technical data

Model		FW213
Power source		230 V ~ 50 Hz
Power consumption		1500 W
Output power		100 W / 900 W (IEC-705)
Operating frequency		2450 MHz
Magnetron		OM75P (20)
Cooling method		Cooling fan motor
Dimensions (W x H x D)	Outside	596 x 460 x 460 mm
	Oven cavity net.	402 x 235 x 385 mm
Volume net.		36 liter
Weight	Net	25.2 kg approx
	Shipping	28.2 kg approx

English



Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.



QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0810 - SAMSUNG (7267864, € 0.07/min)	www.samsung.com
BELGIUM	02-201-24-18	www.samsung.com/be (Dutch) www.samsung.com/be_fr (French)
DENMARK	70 70 19 70	www.samsung.com
FINLAND	030 - 6227 515	
FRANCE	01 48 63 00 00	
GERMANY	01805 - SAMSUNG (726-7864 € 0,14/Min)	
ITALIA	800-SAMSUNG(726-7864)	
GREECE	IT and Mobile : 80111-SAMSUNG (80111 7267864) from land line, local charge / from mobile, 210 6897691 Cameras, Camcorders, Televisions and Household Appliances From mobile and fixed 2106293100	
LUXEMBURG	261 03 710	
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	
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